



## DALLA CIA

### GRAPPA DALLA CIA



DALLA CIA DISCONTINUOUS ALEMBIC STILL

#### OUR HISTORY

THE ESTABLISHMENT OF A THIRD GENERATION GRAPPA DISTILLERY WAS THE FULFILMENT OF A LIFELONG DREAM FOR **GIORGIO DALLA CIA**. HIS FATHER, **VITTORIO**, WHO WAS INITIALLY A WINE MERCHANT, HAD BOUGHT AN OLD STILL FROM HIS COUSIN IN THE EARLY 1920'S AND QUICKLY DEVELOPED THE FAMILY BUSINESS INTO ONE OF THE BIGGEST PRODUCERS OF GRAPPA IN ITALY. THE PRODUCTION OF GRAPPA - THIS UNIQUE ITALIAN HUSK SPIRIT - WAS SUCH AN INHERENT PART OF **GIORGIO'S** CHILDHOOD THAT HE WAS DETERMINED TO CONTINUE THE LEGACY ON LOCAL SOIL.

THIS ONLY BECAME POSSIBLE AFTER 1994 WHEN THE PRODUCTION OF GRAPPA IN SOUTH AFRICA WAS LEGALIZED. TWO YEARS LATER **GIORGIO** WITH HIS SON **GEORGE**, IMPORTED A STATE-OF-THE ART COPPER ALEMBIC STILL FROM ITALY, ESTABLISHING THEIR BOUTIQUE GRAPPA DISTILLERY IN STELLENBOSCH.

#### OUR GRAPPA

GRAPPA IS A HUSK SPIRIT WHICH DERIVES IT'S NAME FROM **GRASPA**, AN ITALIAN TERM USED TO DESCRIBE THE FERMENTED GRAPE SKINS (HUSKS) LEFT OVER AFTER THE WINE MAKING PROCESS. THROUGH DOUBLE-DISTILLATION, WITHIN 48 HOURS AFTER THE GRAPES HAVE BEEN PRESSED, ONLY 30 LITRES ARE DELICATELY EXTRACTED FROM A HALF TON OF HUSKS WITH VERY CONCENTRATED AROMAS THAT DEFINE THE SPIRIT'S DISTINCT FLAVOUR AND CAPTURE THE ESSENCE OF THE CULTIVAR.

NO TRADITIONAL ITALIAN MEAL IS COMPLETE WITHOUT A GRAPPA. SIPPED SLOWLY, SLIGHTLY CHILLED OR AT ROOM TEMPERATURE, OR ADDED TO AN ESPRESSO AS A **CAFFE' CORRETTO**, GRAPPA IS THE ULTIMATE DIGESTIVE...



#### PINOT NOIR/CHARDONNAY GRAPPA

A FRAGRANT BOUQUET OF CELERY AND PECAN NUTS, THE AFTERTASTE IS CLEAN AND SMOOTH.



#### CABERNET SAUVIGNON/MERLOT GRAPPA

AN AROMATIC BOUQUET OF CREAMY, DARK CHOCOLATE, THE AFTERTASTE IS NUTTY AND LONG LINGERING.



#### CABERNET SAUVIGNON/MERLOT PREMIUM SELECTION GRAPPA

A SMOKEY, DARK CHOCOLATE AND VANILLA BOUQUET WITH A SLIGHTLY SWEET AFTERTASTE DUE TO 6 MONTHS WOOD MATURATION IN SECOND-FILL FRENCH OAK BARRELS USED FOR OUR CHARDONNAY.



#### SINGLE CULTIVAR VINTAGE PINOT NOIR GRAPPA

HINTS OF HONEY, DRY FIG AND A WILD STRAWBERRY BOUQUET WITH A GENTLE, LINGERING AFTERTASTE. THE RIGOROUS SELECTION OF ONLY THE BEST QUALITY HUSKS AND FINEST BATCHES AFTER DISTILLATION DIFFERENTIATES THIS LIMITED EDITION SINGLE CULTIVAR GRAPPA FROM THE REST. ONLY 800 BOTTLES PRODUCED.

DALLA CIA WINE & SPIRIT Co. (PTY) LTD.

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GPS LOCATION: S33° 56' 25.8" E018° 50' 50.1"

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